Carbonates and fills

With great accuracy and reproducibility



The CF121 Bench-Top carbonator is specially designed to give R&D and QA departments the possibility to carbonate (customer) water or post-mix drinks (syrup or concentrate added in the bottle and ad carbonated water on top) fast, at a very accurate CO2 level with a minimum effort. The startup time (cooling and saturation) is less than 15 minutes. The unit will automatically refill the saturation vessel with fresh water after every filled container. Depending on the size of container and CO2 level, the maximum output of the CF121 is approximate 25l/hr (based on 50x 0,5 liter PET bottles).

Unique Features

- Accurate control of desired level of carbonation
- Automatic pressure control
- CO2 content adjustable from 5 to 11g/l
- Easy operation with an Intuitive 4-button control
- Counter pressure filling
- CO2 flushing of bottle
- Any type of bottle up to 1,5L can be filled
- Compact design
- Internal cooler
- Higher capacity with additional cooler

Applications

- Water
 - Soft drinks
- Beer & Alcoholic drinks
- Milk
- Juices
- Coffee and Tea

Working Principle

The gas injected into the water uses a specially designed saturation technique, which enables fast and equally absorption of CO_2 . An integrated cooler cools the water in the system. The (customer) water is circulated and saturated to the desired level of CO_2 by an automatic pressure – temperature control. The Bench-Top Carbo-Fill carbonates water up to 11g/l.

The bottle counter pressure filling sequence consists of:

- Flushing the bottle with CO₂ to remove air
- Pressurizing the bottle
- Filling the bottle with carbonated water
- Resting time (minimize CO₂ loss)
- De-pressurizing the bottle
- Ready to close manual



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Standard accessories

- Different filling heads for wide neck bottles or cans
- Bottle support for PET bottles
- Rolling cart with or without additional pre-cooler
- A 15-liter or 20 liter feeding vessel to supply the system with soft water or customer water.

Specifications

Process parameters	
Cooling temperature	6°C [43°F]
CO ₂ content	5-11g/l (displayed) Equivalent to 2,5 – 5,5 v/v
	adjustable in steps of 0.5g/l
Overall dimensions	
L x W x H	520 x 670 x 920mm [20,5 x 26,4 x 36,2 "]
Gross weight	80kg [176lbs]
Utilities required	
Electricity	220V/1ph/50Hz or 220V/1ph/60Hz
Electricity Water	220V/1ph/50Hz or 220V/1ph/60Hz Min. 1bar [14,5psi], max 3,5bar [50psi]
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Water	Min. 1bar [14,5psi], max 3,5bar [50psi]

Family Equipment

	CF121	CF210-CF212	CF310
Carbonates Water	~	~	✓
Carbonates Finished drink		~	✓
Counter pressure filler	✓	~	
Output	low	Low -medium	high
Hygienic design	✓	~	✓
Sterilize system			~

Why OMVE

- ✓ OMVE is already for **20 years** fully specialized in manufacturing R&D and Pilot plant equipment
- OMVE is the preferred supplier for the leading multinationals world wide.
- OMVE Systems are designed and manufactures according the highest industrial standards
- OMVE Systems have 2 years warrantee
- OMVE Systems are supplied with CE certification
- OMVE offers the most comprehensive service in the market.

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Laboratory & Pilot Equipment



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